

CHAPTER 2

PRODUCT OVERVIEW

2.1 DESCRIPTION OF THE INGREDIENTS TO BE USED



Picture 2.1 Ingredients for Ubi Bentul Noodle

1. Ubi Bentul Flour

750 gr of Ubi Bentul flour, it is generated from a fresh ubi bentul which have been dried and crushed.

2. Tapioca Flour

50 gr of tapioca flour, it is used thickener and bonder in noodle.

3. Salt

10 gr of salt, it is used to give flavor, strengthen the texture of the noodles and increase elasticity and reduce dough stickiness.

4. Xanthan Gum

25 gr of xanthan gum, it is used to thicken the texture of noodle, and also used for emulsifier or food adhesive.

5. Water

100 ml of water, it is used as a medium in mixing salt and binding carbohydrates to form a good dough.

6. Oil

40 gr of oil, it is used as a thickener for noodle and also give a chewy texture.

7. Egg

3 whole egg, it is used as a emulsifier and also to give colour in noodle.

2.2 THE UTENSIL USED DURING THE PROCESSING



Picture 2.2 The Utensils Used During the Process

1. Dehydrator

Dehydrator is used for dehydrating fresh ubi bentul to make a ubi bentul flour.

2. Food Processor

Food processor is used to refine ubi bentul flour.

3. Sieve

Sieve is used to sieve ubi bentul flour.

4. Scale

Scale is used to scale every ingredients needed.

5. Spoon

Spoon is used to mix the ingredient to make gluten.

6. Gastronom

Gastronom is used to put the dough while resting.

7. Rolling Pin

Rolling Pin is used to roll the dough until reach the thickness that is desired.

8. Knife

Knife is used to cut the dough into part to make it easy to make a noodle.

9. Press machine

Press machine is used to press the dough until reach the thickness that is desired.

10. Noodle machine

Noodle machine is used to make a noodle out of the dough.

11. Sautee pan

Sautee pan is used to cook the noodle and all the topping until it is mixed well.

12. Plastic Container

Plastic container is used to pack the noodle and to be sold to consumers.

2.3 APPROVED AND REVISED RECIPE

Recipe Name : Vegan Noodle Ubi Bentul

Yield : 5 portions-*/

Main Ingredients :1250grUbiBentulFlour

Ingredients :

- 1250 gr Ubi Bentul Flour
- 5 tbsp Tapioca Flour
- 1,5 tsp Kansui / Baked Baking Soda
- 10 gr salt
- 25 gr XanTanGum
- 100 ml water
- 4 tbsp oil

Method :

1. Make Ubi Bentul Flour
2. Mix all the ingredients and wrap 1 hours
3. Kneading the dough 2-3 times and resting 20-30 minutes each
4. Rolling the dough
5. Put dough into press machines
6. Put the dough into noodle machines

7. Boil the noodle

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Revised Recipe

Recipe : Ovo Vegetarian Ubi Bentul Noodle

Yield : 5 portions

Main Ingredients : 750 gr Ubi Bentul Flour

Ingredients :

- 750 gr Ubi Bentul Flour
- 12,5 gr Natrium Metabisulfit
- 50 gr Tapioca Flour
- 3 Whole eggs
- 10 gr Salt
- 25 gr XanTanGum
- 100 ml Water
- 40 gr Oil

Ingredients for Topping :

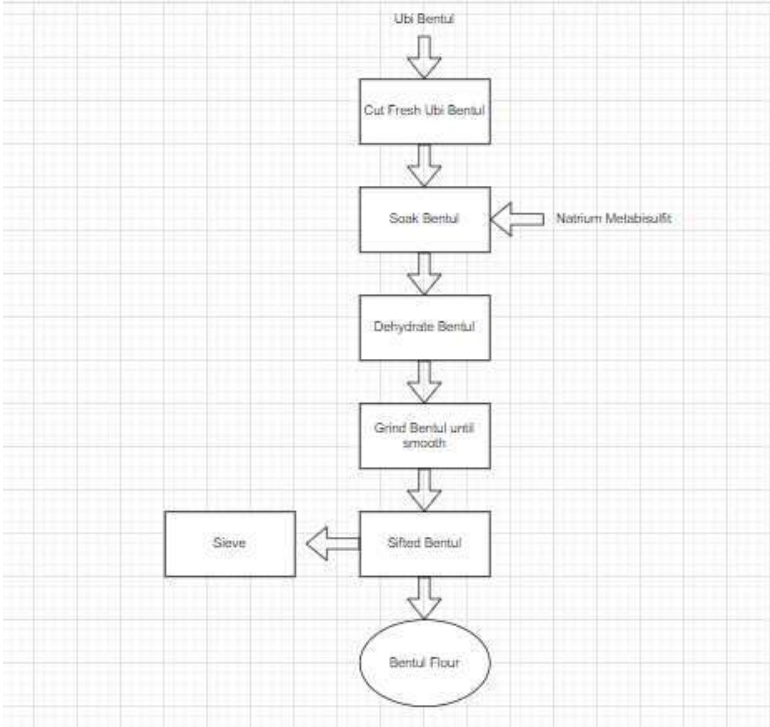
- 200 gr Champignon Mushroom
- 150 gr Bean Sprout
- 100 gr Mustard Leaf
- 5 cloves of garlic

- 5 cloves of shallot

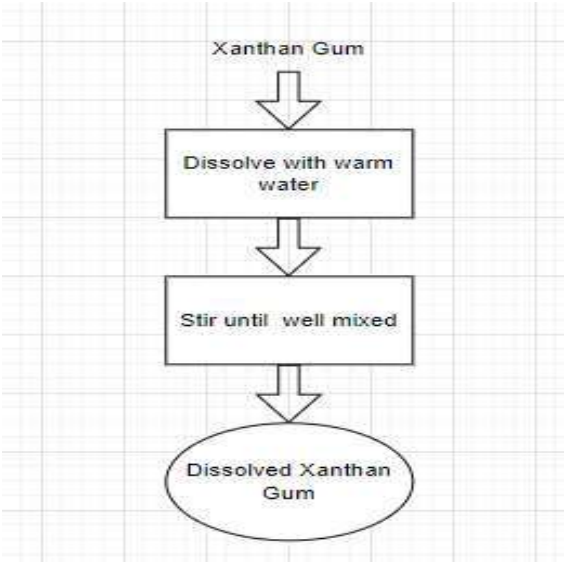
Method :

1. Cut fresh Ubi Bentul, soak in natrium metabisulfit for 1 day.
2. Dehydrates ubi bentul in 60 degree celcius for 24 hours.
3. Crushed dried ubi bentul using pestle and mortar until become smooth.
4. Mix all the ingredients until make a gluten.
5. Kneading the dough 2-3 times.
6. Resting the dough into a wrapped gastronom for 30 minutes.
7. Cut the dough into half and roll the dough until reach the thickened that is desired.
8. Put dough into press machines.
9. Put the dough into noodle machines.
10. Boil the noodle.
11. Cook the cooked noodle with all the toppings.
12. After it is cooked, move the noodle into plastic container and it is ready to be served.

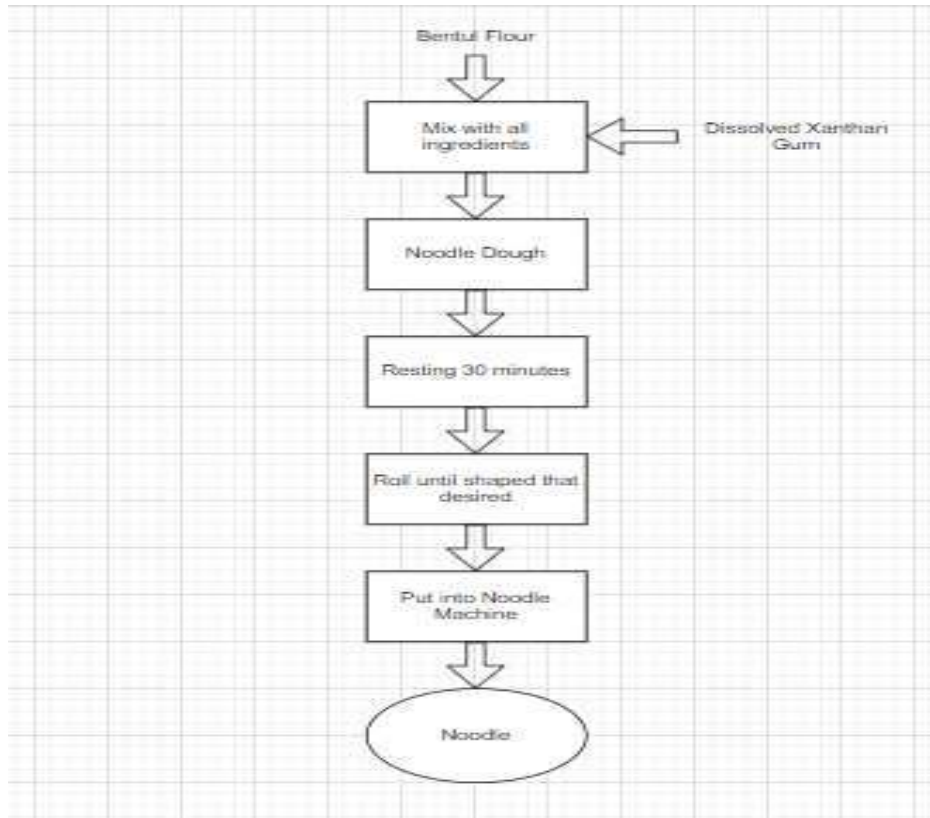
2.4 PRODUCT PROCESSING SEQUENCE USING FLOW CHART



Picture 2.3 Bentul Flour Flow Chart



Picture 2.4 Xanthan Gum Flow Chart



Picture 2.5 Noodle Flow Chart

2.5 PRODUCT PROCESSING METHOD WITH PICTURE

1. Cut fresh Ubi Bentul into small and thin pieces.



Picture 2.6 Bentul

2. Soak the cut ubi bentul into a water with Natrium Metabisulfit content to prevent the Bentul become dark when dehydrate for 1 day.



Picture 2.7 Soak Bentul

3. Dehydrate Bentul in dehydrator machine in 150 degree celcius for 24 hour.



Picture 2.8 Dehydrate Bentul

4. Crushed the dried Bentul using pestle and mortar until become texture that is desire.



Picture 2.9 Crushed Flour

5. Mix all the ingredients with hand until make a gluten then kneading the dough but do not over mixing to prevent a hard texture on noodle.



Picture 2.10 Mix Ingredients

6. Cut and roll the dough until reach the thickened that is desired.



Picture 2.11 Cut and Roll dough

7. Put the dough into press machine then move it into noodle machine.



Picture 2.12 Put to Noodle Machine

8. Boil the noodle for 3-5 minutes until reach the texture that is desired.



Picture 2.13 Boil Noodle

9. Cut all the topping.



Picture 2.14 Cut Topping

10. Sautee all the topping and noodle and it is ready to be served.



Picture 2.15 Noodle is ready